



## Ares Primitivo | Cabernet Sauvignon

PUGLIA INDICAZIONE GEOGRAFICA TIPICA

*A wine with an immediately appealing character that is made from a skillful blend of grape varieties.*

### TASTING NOTE

A bright, attractively deep ruby in color, it is intensely fruity, with notes of cherries, blackberries and plums, with a faintly spicy tone underlying. It reveals mouth-filling fruit on the palate and is fresh and well-balanced, with nicely integrated tannins and a tangy, pleasantly elegant finish.

### GRAPES

Primitivo 70%,  
Cabernet Sauvignon 30%

### ORIGIN

From the vineyards of Masseria Surani, in the Salento Region. The vines are Guyot-trained and organically grown; the soils are limestone-based and are rich in iron.

[www.masseriasurani.it](http://www.masseriasurani.it)



### VINIFICATION and MATURATION

Temperature-controlled fermentation for 12-15 days in stainless steel vats, with frequent pumping of the must over the skins. Maturation for 6 months in oak casks.

### ALCOHOL

13% vol.

### SERVING TEMPERATURE

16-18°C

### SERVING SUGGESTIONS

Its attractively light style makes it very versatile. It is ideal with pasta and rice dishes based on white meats and vegetables, roasts, and relatively young cheeses.

### BOTTLE SIZE

750 ml



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